

Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (40%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (26.7%) | 85 % | 3 |
| Grain | Pszeniczny | 1 kg (26.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.25 kg (6.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 10 g | 60 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|-------|
| Spice | kolendra | 7 g | Boil | 5 min |
| Spice | skórka gorzkiej pomarańczy | 15 g | Boil | 5 min |
| Spice | skórka cytryny | 7 g | Boil | 5 min |